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AUTOMATED MACHINE AND METHOD FOR FRUIT TESTING

Be it known that we CHARLES L. MOHR and BRANDT C. MOHR,
both citizens of the United States and residents of the city
10 of Richland in Benton County and the State of Washington, both
of whose Post Office addresses are 1440 Agnes, Richland,
Washington 99352, have each jointly invented all of the
subject matter of certain new and useful improvements in
AUTOMATED MACHINE AND METHOD FOR FRUIT TESTING of which the
15 following is a specification and for which we pray the
issuance of Letters Patent.

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II. BACKGROUND OF INVENTION

IIA. RELATED APPLICATIONS

There are no applications related hereto heretofore filed
5 in this or any foreign country.

IIB. FIELD OF INVENTION

Our invention relates generally to measuring and testing,
and more particularly to a mechanized penetration type tester
10 that is computer operated and serviced for such testing and
processes for fruit testing allowed by the tester.

IIC. BACKGROUND AND DESCRIPTION OF PRIOR ART

The determination of the ripeness and the maturational
15 state of fruit has been a human desire probably as long as
fruit has been used as a food product. Through the history of
such determinations the process has devolved from subjective
tastable, visual and manual inspection to mechanized and
sophisticated[,] somewhat objective procedures, but
20 substantial problems still remain to be resolved to provide
meaningful objectivity. The instant invention seeks to solve
or alleviate various of these remaining problems, especially
as they relate to softer fruits of the pippin and drupe types.

Visual inspection and manual manipulation were early
25 found to be only rudimentary indicators of ripeness and not
indicative to any substantial degree, if at all, of

maturational state, both by reason of their substantial subjectivity and their lack of any substantial functional relationship to the characteristic sought to be determined. Both methods are still widely used, however, not only by
5 unsophisticated consumers, but also by professionals.

In the early development of more objective fruit testing, the firmness of fruit, or more properly its resistance to pressure deformation or plunger penetration, were found to be more reliable indicators of ripeness and maturation state than
10 visual appearance, manual manipulation and other similar subjective determiners. In modern fruit testing measures of firmness are more widely used as indicators of the fruit condition than are more subjective attributes. As the desire for increased accuracy of fruit testing grew, the testing
15 processes passed from the partially subjective manually manipulable penetration processes to the greater objectivity of mechanically [testing controlled] controlled testing devices, firstly of the manually operated type the and subsequently of the mechanically powered and controlled type,
20 to increase accuracy, reliability and repeatability of the testing results. Mechanical testers have developed along the lines of both destructive or penetration type devices and nondestructive or impingement type devices, with representatives of each type of device being used in the

modern day fruit testing arts.

Probably the most commonly used present day fruit tester, and that which often serves as the determiner of fruit quality for regulatory agencies, is a manually operated intrusion type
5 tester that provides a cylindrical plunger which is inserted by direct manually applied force into the meat of a fruit to an often variable distance by an operator with measurement only of the maximum force required for insertion being determined and used as the indicator of fruit quality. Such
10 testers provide quite variant results when determined by repeatability, are fairly unreliable in determining fruit ripeness and are substantially unreliable in determining the state of fruit maturation, which is indicative of the course of future development and especially of shelf life of the
15 fruit. The modern trend in private, as opposed to regulatory, testing devices has been toward more sophisticated non-destructive impingement type devices that measure force required for impingement of an object into a fruit surface without skin rupture or the amount of impingement caused by a
20 predetermined force applied on the surface of the fruit by an object or a pressurized gas stream.

The instant mechanism differs from this current and other known fruit testing apparatus by providing a computer controlled intrusive plunger that is mechanically forced into

a fruit to a substantial predetermined depth at constant velocity, constant load or a combination of both for measurement in rapid sequence of the mechanical resistance to plunger penetration throughout the length of the plunger's
5 intrusive course. The mechanism provides an electrically powered motor that drives a ball-screw motion translator through a transmission mechanism. The motor has an attached encoder and associated control circuit that regulate the velocity and rotational direction of the motor and thereby the
10 linear velocity and displacement of the plunger responsive to software generated computer commands. The plunger is supported through a load cell which measures the force applied to the plunger throughout its trajectories. The plunger displacement, velocity and applied force measurements are
15 communicated to the associated computer by feedback circuits for recordation and analysis at approximately 30,000 sequential sampling points along a single plunger trajectory.

Prior testers that have provided intrusive plunger type testing of fruit or similar penetrable products generally have
20 not provided for the accurate determination of force resisting plunger penetration at closely spaced and positionally determinable points along a predetermined plunger trajectory and are distinguished from the instant mechanism in this regard. Additionally prior devices are not known to have

allowed the selective determination of resistive force of a fruit to plunger penetration at either constant velocity or constant load, to have provided sufficient accuracy in control and measure of plunger speed and position to provide
5 consistently repeatable results and have not determined penetration resistance at such small increments as is allowed by the instant device.

The accuracy of control and measurement of the instant tester arises from the computer controlled and electronically
10 sensed mechanical structure that provides a motor powering a speed reducing cog belt transmission that operates a ball screw motion translator to lineally move a plunger interconnected through an intervening strain gauge block having four strain gauges interconnected in an amplified
15 bridge circuit for force measurement. This type of finely controllable and accurately determinable drive structure is not known to have been previously used for penetration type fruit testing purposes.

The development of such a precision tester has given new
20 insight not only into existing fruit condition, but also into the state and theory of the fruit maturation process itself which has allowed development of new methods for determining ripeness, life stage, condition and future development as a function of time. The tester thusly provides both a

5 scientific informational tool and a practical economic tool to
aid determination of conduct for dealing with fruit, both
before and after picking. It has been found by accurate and
fine measurement at closely placed intervals along a fruit
radius that resistance to plunger penetration varies
10 considerably in different parts of a fruit and that this
variance is more functionally related to the physiological
state of the fruit, and especially to maturation, than is an
average or maximum measure of resistivity to plunger
penetration. This functional relationship and various of its
15 patternations and their relationships to each other have been
used to develop new and different measures of fruit maturation
and to give new insight into the nature of that process to
allow it to be more meaningfully and accurately used in
dealing with fruit throughout the various developmental stages
20 of its life span.

The peripheral zone of most fruits, and especially of
apples, generally provides less resistance to plunger
penetration than the radially medial or central core area in
any state of fruit maturation, prescinding from the initial
25 force required to penetrate the fruit skin.

With the finer analysis allowed by the instant tester it
has been found that the physical characteristics commonly
associated with fruit ripeness and quality vary considerably

in different radial zones of the fruit at any given time, with characteristics commonly associated with ripeness and with subsequent deterioration occurring at different rates in different radial zones of the fruit, so measurement of

5 firmness in the outer layer is a poor predictor of internal fruit condition. This finding has allowed measurements of characteristics in different radial zones of a fruit to both accurately determine the existing state of the fruit and also serve as an accurate means of predicting the change in the

10 nature of the fruit at future times. This has allowed development of methods and processes for use with the tester that provide accurate prediction of ripeness, which heretofore often has been related to the balance of starch and sugar content, and of subsequent consumer desirability, which

15 largely has been related to crispness or firmness of the fruit meat especially in the outer peripheral zone. The tester also allows accurate predictability of acceptable limits for these conditions and determination of the time when the limits will be attained to make the fruit unacceptable.

20 Processes have been developed and are presented for establishing numerical determination and determination of limits for fruit quality from combined measures of parameters derived from data developed through an entire fruit radius, especially to determine the desirability or quality of the

fruit at the time of measurement. Comparative processes have also been developed and are presented to use the data within different radial zones of a fruit to not only provide accurate numerical indicators of quality, but also to relate the parameters in the different zones to each other to provide accurate indicators of the state of fruit maturation and a reliable method of predicting the future state of maturation of the fruit at future times. The measurement of parameters may be continuous through the entire fruit radius or more simply may be based on measures in three logically distinguishable zones of a fruit comprising an outer peripheral zone adjacent the fruit skin, a medial meat zone and the central core zone, or may be otherwise differentiated and refined to provide more detailed and accurate measures for particular types of fruit and particular conditions to be determined. These processes are distinguished essentially from maximal, minimal or gross averaging processes for determining fruit characteristics without regard to the area where the determined parameters are present. The analyses presented by our processes generally have not been possible with prior testing apparatus which did not provide sufficient reliability to allow repeatability of the tests to any substantial degree and have not heretofore been used in commercial or regulatory testing.

Our invention resides not in any one of these features individually, but rather in the synergistic combination of all of the structures of our tester which necessarily give rise to the functions flowing therefrom and the analysis processes
5 essentially related thereto, as herein specified and claimed.

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III. SUMMARY OF INVENTION

Our tester provides a plunger intrusion-type mechanism and an associated computer for control of the mechanism and for recordation, presentation and analysis of data sensed by
5 the mechanism. An electrically powered variable speed motor carries an optical encoder to sense rotary direction and speed data, which is transmitted through feedback circuitry to the associated computer for analysis to determine control data to maintain preprogrammed motor function. Rotary motion is
10 transmitted from the motor through a speed reducing cog-belt transmission to a ball screw motion translator that interconnects a strain block which in turn carries an intrusion plunger for linear motion. The strain block carries plural strain gauges interconnected by a bridge circuit to
15 sense resistance to plunger penetration into a fruit and transmit that data to the associated computer. Preprogrammed computer software determines plunger position and resultant penetration into a fruit at either predetermined plunger speed or constant plunger resistive pressure in fine increments at
20 least as small as one in 32,000 parts over the plunger trajectory and stores this data in computer memory.

Processes allowed by the fine measurement of parameters are set forth to determine and numerically represent the maturation state and present condition of fruit, generally of

either pippin or drupe types, by analyzing the data through a radius of the fruit or in radial zones. Processes are also set forth for numerically determining and predicting the future maturation state of the fruit at future times by
5 comparing the functional relationships of parameters within different radial zones.

In providing such a mechanism and associated processes it is:

A primary object to provide a plunger type intrusive
10 tester that is serviced by a computer to allow measurement of plunger position at [at] least 30,000 data points in a radial trajectory into a fruit and resistance to plunger penetration with a[n] accuracy of at least 0.001 pound over a radial trajectory extending from the periphery to the center of the
15 core area of a pippin or to the stone of a drupe.

Another primary object is to provide such an intrusive tester that has a mechanism controlled by computer output data determined from mechanism input data with all data transferred between the mechanism and computer through feedback type
20 circuitry.

A further object is to provide such a tester that is of relatively small and portable nature and may be battery powered for field testing.

A further object is to provide mechanism for such a

tester comprising a variable speed motor driving a cog-belt type speed reducing transmission that drives a ball-screw motion translator to move a plunger coupled through a strain gauge in a linear course to accurately measure plunger
5 position, velocity and force resisting plunger motion, when coupled through electronic sensors and controllers with a controlling computer

A further object is to provide such a tester that measures resistance to plunger penetration both at constant
10 plunger velocity and at constant force resisting plunger penetration.

A still further object is to provide such apparatus and processes for measurement and determination of fruit condition that may simulate the results of present day manual
15 impingement testing, but with substantially greater accuracy and repeatability.

A still further object is to provide such apparatus and processes that measure resistance to plunger penetration in predetermined radial zones of a fruit to allow comparison of
20 the parameters in different zones to provide an accurate indicator of the present state and maturity of the fruit, methods for estimating fruit condition at future times, [and] methods to estimate the time of ripeness of immature fruit for picking and the commercially acceptable life span of mature

fruit.

A still further object is to provide such a tester that is of new and novel design, of rugged and durable nature, of simple and economic manufacture and one that provides accurate
5 and repeatable test results with various fruits, vegetables or similar materials that are tested by plunger penetration and to provide essentially related processes for the determination of present condition, maturation state, future development and consumer desirability as allowed by reason of the fine,
10 accurate and detailed data provided by the tester.

Other and further objects of our invention will appear from the following specification and accompanying drawings which form a part hereof. In carrying out the objects of the invention, however, it is to be remembered that its accidental
15 features are susceptible of change in design, configuration and accidental features with only preferred and practical embodiments of the best known modes being illustrated and specified as required.

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IV. BRIEF DESCRIPTION OF DRAWINGS

In the accompanying drawings which form a part hereof and wherein like numbers of reference refer to similar parts throughout:

5 Figure 1 is an isometric view of our fruit tester interconnected an associated lap-top computer.

Figure 2 is an enlarged isometric elevational view of the tester of Figure 1 with case removed to show various parts, their configuration and relationship.

10 Figure 3 is an enlarged isometric view of the tester of Figure 2 rotated ninety degrees in a counterclockwise direction to show various additional components and internal structure.

Figure 4 is an enlarged partial vertical cross-sectional
15 view through the upper portion of the tester of Figure 3, taken on the line 4-4 thereon in the direction indicated by the arrows, to show details of the powering train and supporting top frame.

Figure 5 is an isometric view of the powering train and
20 plunger structure of the tester of Figure 2 isolated from the tester to better show the various parts and their relationship.

Figure 6 is a block diagram of the electrical control and data sensing system of the tester.

Figure 7 is an idealized diagram pippin type showing the three logical zones of a pippin type fruit used for data analysis.

Figure 8 is a graph showing the relationship of starch
5 values to fruit pressure in a selected group of Columbian Red Chief apples.

Figure 9 is a graph showing the difference in creep in a selected group of Columbian Fuji apples of both fresh and overly mature condition as well as fruit pressure in the outer
10 surface region.

Figure 10 is a graph showing the relationship of the quality factor value to fruit condition for a selected group of Columbian Red Chief apples.

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V. DESCRIPTION OF PREFERRED EMBODIMENT

Our tester generally comprises frame **9** enclosing testing chamber **10** in its lower portion and carrying powering train **11** to move plunger structure **12** within the testing chamber to
5 operatively engage fruit **76** positioned within the testing chamber. Control member **13** carried by the frame **9** receives software generated control data from associated computer **14** to operate the powering train and senses, receives and transmits process data to the computer for analysis, displays and
10 recordation.

Frame **9** provides rectilinear base **15** supporting elongate upwardly extending left side **16** and peripherally similar right side **17** in parallel lateral alignment on the elongately medial portion of the base. Top **18** is structurally carried between
15 the upper portions of the right and left sides **16** and **17**. Back plate **19** is carried on the rearward facing edges of the sides **16**, **17** in their medially upper portions. Forward circuitry support panel **20** is carried on the forward edges of sides **16**, **17** in their medially upper portions. These frame elements are
20 all structurally joined in their adjacent portions by fasteners **21**, in the instance illustrated of a bolt-type, threadedly extending between the joined elements to provide a rigid but disassembleable support frame, portions of which are

covered by peripheral cover **22** releasably carried and about the upper portions of the peripheral surfaces of the frame and there positionally maintained by fasteners **21**.

The upper surface of base **15** carries centering plate **23**
5 between sides **16, 17**. The centering plate **23** is a circular disk with upper surface **24** configured to define a shallow depression formed as an inverted cone having its apex aligned with the axis of the centering plate and defining a central angle between diametrically opposed ruling lines of 160
10 degrees to support fruit **76** and maintain the fruit in a somewhat centered position by reason of the curvilinear configuration of the fruit, regardless of its orientation. The centering plate **23** is structurally positioned and maintained on the base **15** by threaded fasteners (not shown)
15 extending therebetween, preferably through the base and only partially into the lower portion of the centering plate. The stripper plate **25** is carried between sides **16, 17** spacedly above the centering plate at a distance that allows fruit to be tested to be inserted between the stripper plate **25** and
20 centering plate **23**. The [S]stripper plate defines medial hole **26** incrementally larger than a plunger to be used in the tester so that the plunger may extend through hole **26** for unencumbered motion to penetrate a fruit, but yet the stripper plate will prevent motion of the fruit upwardly past the

stripper plate when the plunger is extracted from the fruit.

Testing chamber **10** is defined in the lower portion of the frame between base **15**, sides **16** and **17** and stripper plate **25** spacedly thereabove. The rearward portion of the testing chamber is enclosed by rear shield **27** having body **27a** configured as a semicircular sector of a cylinder with laterally extending coplanar legs **27b** extending outwardly from each side edge to fit in adjacency on the lower portions of the rearward facing edges of frame sides **16**, **17** where they are positionally maintained by fasteners **28** extending in threaded engagement therebetween. The upper surface of rearward shield **27** structurally carries top cover **29** to prevent entry of downwardly moving debris into the rearward part of the testing chamber [11] **10**. Front shield **30** is of a configuration similar to the rearward shield, but preferably has no top cover. One front shield leg **30b** carries spaced hinges **31** which are supported by left frame side **16** to allow pivotal motion of the front shield to open for access to the testing chamber **10**. The hinges **31** preferably are of a biased type to provide a null closure mode for the door. A catch (not shown) may be provided to maintain closure if desired. Preferably the front shield body **30a** extends spacedly forwardly of the forward portion of peripheral cover **22** so that the forwardly projecting shield portion may be used for manual grasping to

aid opening and closing manipulations of the front shield.

As seen in Figure[S] s 2, 3 and 4 upper motor support plate **32** is carried on the upper surface of top **18** to mount depending motor **33** in motor orifice **34** defined in top **18** and
5 there positionally maintain the motor by bolts **35** fastenably extending between the motor support plate and the motor casement. Motor drive shaft **36** irrotatably carries cog belt pulley **37** that drives endless cog belt **38** extending rearwardly to operatively communicate about driven belt pulley cog **39**
10 irrotatably carried by screw drive shaft **40**. The screw drive shaft **40** is carried in thrust bearing **41** carried in top **18** and positionally maintained against downward motion [on] by bearing plate **42** supported on the undersurface [top of] of top **18** by bolts **42a** fastenably extending therebetween. The lower
15 end of screw drive shaft **40** defines radially larger collar **43** having medi[c]al orifice **43a** to receive and irrotatably interconnect the upper end portion of screw shaft **44** by means of [set-screw] bolt **44a** extending therebetween.

As seen in Figure 5 the screw shaft **44** of ball-screw
20 motion translator **45** depends spacedly below its irrotatable interconnection with collar **43** to operatively interconnect translator body **46**. The ball-screw translator **45** converts rotary motion of the screw drive shaft **40** into linear motion

of the translator body **46** to responsively move plunger structure **12** in a vertical direction. Such ball-screw motion translators have been long known in the mechanical arts and therefore are not described in detail.

5 The ball-screw translator body **46** is structurally carried by plunger slide **47** depending therefrom. The plunger slide provides vertically elongate rectilinear body **47a** having perpendicular forwardly extending horizontal upper leg **47b** and lower leg **47c**. The translator body **46** is structurally carried
10 on the upper surface of the upper leg and that leg defines an appropriately configured and positioned hole to allow the lower portion of the screw shaft **44** to depend therethrough for vertical motion of the plunger slide **47** on the screw shaft. The distance between the upper leg [**47a**] **47b** and lower leg
15 [**47b**] **47c** is such as to allow sufficient vertical plunger motion for penetration through at least the upper radius of a fruit to be tested. The slide body **47a** carries rearwardly extending, vertically elongate slide rail follower **48** having similar spaced rearwardly extending legs **48a** that slidably
20 receive and positionally maintain slide rail **49** therebetween. The slide rail **49** is structurally carried back by **19** of the frame **9** as shown in Figure 3.

Plunger slide lower leg **47c** carries stress block **50**, by

means of threaded fastener **51** extending therebetween, depending from the lower surface of the lower leg **47c**. The stress block is of an "S" type providing similar cantilevered upper leg **52** and lower leg **53** each having laterally opposed vertically extending portions that are interconnected by medial laterally extending body **54** defining a rectilinear orifice **54c** to separating cross-sectional smaller upper arm **54a** and lower arm **54b** of the beam for stress measurement. Laterally medial [end] portions of the upper and lower beam arms **54a**, **54b** carry spaced strain gauge[s] **55** to measure[ment] force imposed between the upper and lower legs **52**, **53** of the stress block.

Lower leg **53** of the stress block defines medial threaded hole **56** to receive the threaded upper portion of plunger **57** in vertically adjustable interconnection. The plunger shaft **57** depends from the stress block **50** a spaced distance to allow its penetration to at least the medial portion of fruit **76** to be tested when carried by the centering plate **23**. The lower end portion **58** of plunger shaft **57** may be variously configured for particular purposes, but for ordinary testing it is preferred that the plunger end be configured as a segment of a sphere having a radius somewhat greater than the radius of the plunger shaft, though other plunger end shapes are within

the ambit and scope of our invention, but may produce somewhat different test results.

Preferably for ease of operation, [and] analysis and accuracy of the entire drive train and plunger assembly are so
5 configured and related that drive shaft **40** and plunger shaft **57** are coaxial on a line that is coincident with the axis of centering plate **23** to allow the plunger to penetrate substantially vertically into a tested fruit to create substantially vertically oriented resistive forces to plunger
10 penetration and eliminate substantially all laterally directed force components. The spherical configuration of plunger end **58** and the fruit's support on the centering plate also combine to eliminate or reduce non-vertical plunger penetration and laterally directed forces caused thereby. The maintenance of
15 vertical radially vertical orientated plunger penetration aids in preventing erroneous, irregular and non-repeatable results in fruit testing.

Control member **13** provides two sided printed circuit board **59** mounted between the vertically medial portions of
20 sides **16, 17** of frame **9**, between motor **33** and the adjacent depending portion of powering train **11**. The printed circuit board **59** communicates with adjacent perpendicular elongately extending control panel **60** that is externally accessible

through orifice **22a** defined in peripheral cover **22**. The control panel **60** provides a mounting area for electrical connection fixtures and controls that may require frequent access. The circuitry of the control member and of its
5 individual components are not new or novel in and of themselves, but rather their novelty resides only in the particular combination of the various circuitry elements. This circuitry therefore is not set forth in the detail of a circuit diagram, but rather described by reference to the
10 block diagram of Figure 6. The primary power source for the tester is rechargeable battery **61**, which in the instance illustrated comprises four sets of [AC] "D" size battery cells carried in similar opposed supports **62**, each structurally carried on the interior surfaces of frame sides **16**, **17** to
15 provide an operating voltage of approximately 19.2 volts DC. The battery **61** communicates through state meter **63** and power switch **64**, both carried on control panel **60**, to provide power for the control member. External battery charger **65** may communicate through releasable connector **66** to charge the
20 battery **61** from an external 120 volt AC power source. The battery current passes to power regulator and converter circuitry **67** and thence to voltage regulator **74** to provide +5 volt and -5 volt DC current and +12 volt DC regulating and operating current, all for operation of the various electronic

control and sensing elements.

Motion controller **68** is a special purpose digital processor with embedded software to provide control signals required to cause motor **33** to move through a predefined sequence of motions to move plunger **57** through a predefined testing program herein termed a "trajectory". The trajectory command sequence consists of several data bites to define motor operating mode, position, speed and acceleration. The movement of motor drive shaft **36** is sensed by opto-electronic shaft encoder **69** mounted on the motor housing adjacent the drive shaft **36**. The actual operating parameters of the motor are compared with computer software commanded values to produce error signals for closed loop control. Gain and response signals are responsively communicated from the computer and command interface to the motor controller **68**. Motor control signals are responsively sent from the motor controller **68** to motor driver **70** to determine the magnitude of voltage applied to the motor and provide a signed signal to direct the motor rotational direction. These signals are passed through safety switch **72** which interrupts motor operation when the front shield **30** is open as determined by door state sensor **71**. The power provided through the motor driver **70** is filtered by capacitors to prevent large peak

current draws that may be caused by modulating the battery voltage. The motor driver **70** provides an integrated H-bridge type interconnection of four power switching transistors to allow the full power supply voltage of 19 volts DC to be applied for rotation of the motor drive shaft **36** in either direction. Circuitry is provided to electronically remove, or at least alleviate, transients caused by electronic noise that could interfere with tester data signals. Information is provided by the encoder **69** and combined with strain gauge pressure data to provide indication of excessive [temperature] pressure. Plunger position limits are determined by upper and lower position sensing micro-switches **78a** and **78b** [respectfully] respectively and plunger motion is limited by pressure limit switch **77**.

The parallel port of associated computer **14** is used to pass digital information in both directions between computer **14** and the control member **13**. Control instructions are sent from the computer to the control member circuits and measurement data of pressure, plunger position and operational status is returned. The computer parallel port has two addresses for the programs that are used to transfer instruction data to the tester. The first address is a four bit port that is used to send operational commands only. One bit addresses an EPROM to store the other three operational

bits. The EPROM converts the operational^{al} bits into control signals for the tester members to reset the tester, read contents of a strain gauge analog-digital converter, turn on the excitation voltage for operation of the strain gauge
5 bridge and select the direction of data flow either into or out of the tester.

The second port address is an eight bit data path used to provide input supportative data for the motion control processor commands including the type of command, acceleration
10 rate and position parameters of the plunger. In the output direction this path provides tester data to the associated computer **14** including motion control, processor status, motor position, strain gauge output, motor temperature, [and] plunger limit switches and interrupt requested states.

15 The strain gauge **55** carried by the stress block **50** provides four sensing elements **55a** connected in a full bridge configuration. The bridge is powered through voltage regulator **74** to provide a DC voltage of about 10 volts which may be regulated for scaling adjustment of the strain gauge.
20 If operated continuously, the strain gauge **55** would present a substantial demand on battery power and shorten the period of potential tester operation between charges, so the excitation voltage is switched sequentially to be on only when the strain gauge is being actively read.

The electric output of the strain gauge **55** is small, in the preferred embodiment being about 30 millivolts for 64 pounds of resistive force applied to the tester plunger. This voltage is transformed by amplifier **75** to raise it to 5 volts
5 for accurate digitization. The amplified strain gauge signal is converted to a digital value by an analog-to-digital converter to provide digital resolution of 0.25 ounce[s] per least significant bit and a full scale value of 64 pounds. The strain gauge output is read at selected times determined
10 by a software test program in the controlling computer.

The computer operated software that controls the operation of the tester and records, analyzes and displays the determined data is not novel *per se*, but only as to its combination with the tester to provide the functions
15 specified. A person of reasonable skill in the software art is capable of providing such software if provided with knowledge of the tester and its operation and specification of the required functional parameters.

The operation of our tester may be understood from the
20 foregoing description of its structures and functions.

A tester formed as specified is attached by a parallel cable communicating from tester parallel connector **66** to parallel port **73** of associated computer **14**. The tester is

powered by battery **61** through power switch **64** and its operation [thereafter] after institution is controlled by software carried by computer **14**. The fruit **76** to be tested, in the instance illustrated an apple, is inserted in testing
5 chamber **10** to rest upon centering plate **23** and the testing chamber front shield **30** is closed to operate switch **72** to allow power to pass to motor **33**. The computer software is adjusted to desired parameters for the particular type of test, plunger trajectory and plunger speed and the test is
10 then instituted by the software upon command.

In the preferred embodiment of the tester for apples, encoder **69** distinguishes 1024 data points per motor shaft rotation and corrects motor velocity to within two encoder points for each 256 point sampling interval. The rotary motion
15 of the motor shaft is transmitted from motor **33** through the cog-belt **38** with a 4:1 speed reduction to ball screw translator **45** which has a pitch of 0.125 inch. This mechanical arrangement provides potential sensitivity of 32,768 data points per inch of plunger travel. The force
20 resisting plunger motion is measured by the stress block **50** which has a stiffness of approximately 550 pounds per inch of motion with a measurable sensitivity of at least 0.25 ounce (0.016 pound).

Upon test institution responsive to computer command, the motor first advances the plunger at higher speed to the surface of a fruit to be tested. The fruit surface is detected by the increase in force resisting plunger motion as sensed and indicated by the strain gauge **55**. At this point responsive to the sensed force the plunger motion is set to the predetermined velocity for testing the fruit. The diameter of the fruit is computed from the upper surface position with reference to the known centering plate position and the plunger trajectory data and computed center location is sent to the motor controller. The fruit then is tested at each selected interval of plunger displacement and the force resisting plunger penetration is checked for each interval and read as preselected by the software. When the center of the fruit is reached by the plunger, it is withdrawn at a higher speed as selected by the software, the test data may be visually displayed on the associated computer display screen [or] and recorded in the computer memory and the tester is reset for another test.

This testing overcomes deficiencies of the common manually operated test unit that generally is presently employed in the fruit industry by growers, processors, merchandisers and inspectors. The current manual testing method uses an apparatus that measures the maximum resistive

force obtained in inserting a plunger, usually of 0.440 inch diameter for apples and 0.31 inch diameter for pears, into a fruit to a depth of approximately 0.3 inch. This manual testing method provides a simple concept but does not provide
5 means for regulating plunger speed as the plunger penetrates into the fruit, and that penetration speed varies widely with different operators and in different portions of the fruit to provide quite variable results. This variability is caused largely by the variance in the viscoelastic properties of the
10 fruit tissue in general and especially in different radial zones of a fruit, as fruit tissue generally will not statically support a plunger under fixed load without displacement. The fruit tissue will creep away from the plunger to relax the resistive load, so the faster the plunger
15 is moved the higher is the load resisting plunger motion and conversely the slower the plunger is moved the lower is the load resisting motion. The differences between this presently standard testing method and that allowed by the instant tester provide[s] substantial information concerning the nature of
20 fruit maturation which in turn has given rise to new and novel testing methods and results which were not heretofore possible with the manually operated intrusive type tester, or in fact with other known impingement testers.

The instant tester in forcing a plunger into a fruit

allows plunger penetration at a predetermined constant velocity or at a predetermined constant load and measures the resistance to plunger penetration rapidly and at closely spaced data points throughout the plunger trajectory. In
5 discussing the tester operation herein the term "pressure" is used to indicate the force resisting plunger penetration into a fruit[,] as this term is commonly used in the industry, though the term may not be literally correct as the pressure is functionally related to the configuration of a particular
10 plunger. Most plunger sizes and shapes however, are fairly standardized to make the term reasonably accurate. The instant tester allows measure of resistive pressure with an accuracy of approximately 0.0156 pound and allows data sampling on a time frequency of at least 5000 cycles per
15 second, both with substantial accuracy and repeatability of results. This measurement process has given new detailed insight into the nature of the existing state of a fruit and also of its maturation state and process.

As a fruit matures, and especially an apple, whether on
20 a tree or separated therefrom, the ongoing metabolism causes the internal structure of the fruit to change as a function of time to responsively cause lower pressure resisting the penetration of a tester plunger. This process is not uniform over the entire fruit mass and especially in different radial

zones of the fruit. The change in internal structure continues with time, as a fairly direct function of the metabolic process, to eventually result in a fruit that is commercially undesirable. Various historical and handling
5 parameters influence the rate and extent of the metabolic process such as growth history, varietal nature, picking time, storage temperatures and atmosphere, ethylene gas storage processes and especially time of removal therefrom and other similar conditions can have significant effect on the
10 maturation process. The overall influence and results of these various parameters can be well estimated and future developments functionally related thereto [predicted] with substantial accuracy by the instant tester and testing processes.

15 Unfortunately current fruit testing practices do not adequately show the fine and subtle changes in fruit to accurately determine its state of maturity during and after the growing season and often historically traditional gross indicators of fruit state such as texture, color, starch and
20 sugar levels are not sufficiently accurate to determine either the present state of the fruit or predict its future development. It has been found with the instant tester and testing processes that in general fruit maturation develops somewhat similarly but sequentially within each of three

definable zones of a fruit, though the maturation may vary substantially between those zones at a given time. The zones do not have clearly determinable and definite boundaries and boundaries must generally be determined in individual cases
5 and with particular types and species of fruit, but the relationship of the sequence of maturity in the three zones maintains its essential nature.

As seen in Figure 7, a fruit defines a first outer radial zone denominated R-1 that extends from the peripheral skin to
10 an arbitrary average depth of approximately 0.320 inch. This depth is determined as the depth normally tested by manual pressure testers of the present day and establishes a basis for determining some relationship between the instant testers and historical testers. A second medial radial zone
15 denominated R-2 comprises the meat region of the fruit where most of the edible portion of the fruit resides. This R-2 zone extends from the R-1 zone inwardly a spaced distance to an innermost R-3 zone. The inner core region of the fruit is designated as the R-3 zone and in general is substantially
20 proportional to the fruit radius. To simplify analysis of data and allow it to be more easily and fully dealt within the instant process, the data has been classified into these three zones, but it must be realized that the only boundaries that have physical definition are the periphery of the fruit or

outer surface of the R-1 zone and the core portion or outer surface of the R-3 zone, with the division between the R-1 and R-2 zones having no particular physical determinant but rather being arbitrarily determined.

5 Manual pressure testing is widely variant in repeatability tests not only because of variations between individual tester manipulators based largely on the velocity of insertion of a plunger to differing depths and determining only a maximum pressure reading, but also because the testing
10 method commonly samples substantially only the R-1 zone of a fruit, and under present standards and practices makes no determination [of] in any substantial portion of the condition of the R-2 or of R-3 zones. Research with the instant tester has suggested that fruit pressure can remain relatively
15 constant in the R-1 zone while internal fruit pressure, and therefore texture and crispness, can continue to decline in zones R-2 and R-3 to provide an erroneous determination not only of the existing state of the tested fruit, but also erroneous indication of its maturation state and consequently
20 [in accurate] inaccurate prediction of its condition at future times. Research has also indicated that the rate of change in fruit pressure in zone R-1 is slower than in the interior zones R-2 and R-3 which change at a more rapid rate to exacerbate the problem.

The measurement of creep or the displacement occurring at a constant plunger pressure is especially related to apple maturity and adds a new dimension to test data. Certain apple varieties such as the Fuji, are structurally robust enough to
5 be held for long periods on a tree to produce water-core that may be desirable in some but not all marketplaces. Measurements which have been used to determine maturity in the past, such as maximum pressure to plunger penetration in the R-1 zone and starch value, will reach a plateau in such apples
10 and are no longer of value in determining maturation state, as the apple condition remains substantially the same in the R-1 zone while deterioration occurs internally thereof. Creep tests in the R-2 and R-3 zones indicate the internal condition of the apple's maturity which is not determinable by the
15 present testing methods. The relationship of average pressure to creep plotted as a function of time, is illustrated in Figure 9 for an average group of Washington State mid-Columbia Fuji apples of the 1998 growing season.

The relationship of starch content to internal fruit
20 pressure as a function of time and as determined by the instant tester, is shown in the illustration of Figure 8 which shows that starch is not a good indicator of change in fruit structure as commonly has heretofore been assumed[,]. [w]
With time while fruit pressure decreases [since] starch

continues to increase to make the fruit less desirable to a consumer. Creep or displacement essentially is a measure of the viscoelastic properties of the fruit meat and in an apple that has just reached maturity there will be substantially no
5 creep in the R-1 zone and little creep interiorly of this zone. In an apple that still retains high pressure readings in the R-1 zone, with further maturity the creep will increase somewhat in that zone and will increase remarkably interiorly in the R-2 zone and especially in the R-3 zone to provide a
10 sensitive indicator of maturation state.

The testing of fruit with the instant apparatus is controlled by software of the associated computer. The software directs a predetermined trajectory for the plunger which for ordinary testing purposes is limited to a total
15 displacement of the upper radius of an individual fruit. That radius is determined by plunger position when the plunger first senses the pressure of initial contact with the upper surface of a fruit carried in the testing chamber on the centering plate by relating this position to the predetermined
20 assumed position of the lower fruit surface resting on the centering plate. The type of data to be determined is preselected as pressure measurement at a constant plunger velocity, pressure measurement at a constant load or a combination of both, with the constant velocity pressure

determination being known as a "short test" and the combination determination being known as a "long test". The test then proceeds under control of the computer software for the sensation of data at approximately 30,000 data points
5 along the trajectory with an accuracy of at least 0.015 pound (0.25 ounce) in pressure measure.

In the preferred long test, made with pressure measure and interspersed measurement of creep over specific time intervals, preferably but not necessarily of about two seconds
10 duration, the software moves the plunger at a predetermined velocity as it senses constant velocity fruit pressure over a range, and then stops to measure the trajectory at a predetermined constant pressure over the predetermined time period. This sequence of measurement continues in the
15 software predetermined manner over the entire trajectory. Creep must be measured over a period of time and in general with ordinary apples will vary substantially lineally in the range of 0.1 inch [different] difference in a period of 2.5 seconds under a plunger load of 10 pounds, but may vary on a
20 different functional basis for different fruit species and varieties and for these species and varieties the length of the creep measurement period becomes more important. The data sampling programs are user-determinable by programming of the controlling software, but for general use by unsophisticated

users predetermined standardized programs are provided by default by the software.

The data obtained from a test is stored in computer memory for display and analysis. The data presents various possibilities for analysis to determine fruit state, quality and maturation. The elastic modulus of the fruit may be determined. The maximum, minimum and average pressure resisting plunger penetration may be determined for an entire trajectory, in small positionally identifiable zones throughout the trajectory and in each major fruit zone. The creep deformation may be determined in similar zones individually or sequentially with or without constant velocity determination in predetermined or user determinable zones. Various known methods of statistical analysis of resistive pressure and creep for any test mode may be determined for an entire test. Various comparisons of these measurements with predetermined profiles may be correlated to indicate traditionally recognized fruit conditions such as starch pattern, water core, dissolved solids and the like. In general individual samples at each data point are saved in the computer memory and are subsequently available for analysis. All of this data is valuable [to], especially to sophisticated testers, for determination of fruit state, past history, research and prognosis of future condition.

This data however can be massive, complex and difficult to analyze and therefore not particularly meaningful, especially to unsophisticated tester users. It has been found that a weighted assemblage of various of the data provides a
5 simple, meaningful and quite accurate measure of at least present fruit condition, past fruit history and potential [history] future development. This measure of fruit nature is denominated as the quality factor and represented numerically based on a numerical scale with the 100 point designation
10 being fruit condition at optimal picking time and the 0 point being the lower limit of acceptability as a food product. The quality factor values may range both above and below the 100 range[,] as a function of time. A graph of the quality control factor for a group of Washington State mid-Columbian Red Chief
15 apples over a period of 100 days is shown in Figure 10 to illustrate the general statistical development of an apple over its useful life span.

To determine the quality factor, data obtained in one or more tests are classified in several specific areas such as
20 elastic modulus, pressure maxima and pressure averages for the R-1, R-2, R-3 zones, creep analysis, crispness analysis and starch and water core estimation. Each of these factors is given a numerical value based on the scale of 0 to 100, with the 100 value representing an optimal fruit at picking the 0

value representing the lower limit of consumer acceptability. The values so obtained then are determined for specific fruit types and a weighted average of all factors determined to provide the quality factor. This provides a quality factor
5 numerical value which fairly accurately quantifies the growth history and condition of a particular fruit to provide a quite accurate indication of its state of maturity, its present acceptability for economic purposes and a prediction of its additional acceptable life period. The quality factor values
10 vary with species of fruit and to some degree with growing conditions, geographic growing areas and fruit history, all of which may be determined and profiled for individual fruit species and other relevant components according to methods herein described.

15 The quality factor determination is a valuable tool in determining and comparing general fruit quality[,] especially for unsophisticated users, but it does not render the determination of its individual constituents any less valuable. The individual constituents and their relationships
20 still serve their purposes for more sophisticated analysis.

 The elastic modulus of a fruit is a measure of the structural integrity of the fruit. Immediately after contacting the surface of a fruit and before any fracture, significant deformation or actual penetration of the fruit has

occurred, the force loading of the plunger increases at an approximately linear rate. The slope of this loading rate curve is determined by least squares lineal regression by the computer software to arrive at what is herein termed the
5 elastic modulus of the fruit. This elastic modulus indicates largely the structural integrity of a fruit in the R-1 zone and statistically is somewhat comparable and functionally related to the average results obtained by present day regulatory intrusive type manual testers and by various non-
10 destructive surface impingement testers. The elastic modulus provides data for some comparison of the measures obtained by different testers to show their relationship.

The pressure maxima and averages within the three distinguished fruit zones R-1, R-2 and R-3 are determined from
15 constant velocity pressure test measurements by ordinary known statistical methods. The maximum pressure determined in the R-1 zone will correspond somewhat to the pressure value given by the current industry standard manual pressure testers. This allows the instant tester data to be meaningfully
20 compared to fruit maturity testing methods currently used in the agricultural industry and by regulators. The average pressure measures in the R-2 zone where the bulk of the edible fruit material resides show an empirical relationship to starch value for apples and may be used for comparison with

chemically determined starch values, though functional relationships vary in various fruit species. The average and maximum pressures in the R-3 core region of an apple serve as early measures indicating the maturation process and also tend to indicate structural abnormalities such as water core, spoilage or the like where these abnormalities are likely to occur.

Creep values are a measure of the viscoelastic properties of a fruit, [and] are functionally related to crispness, and in the R-1 and R-2 zones are empirically related to average fruit pressure. Excessive creep rates tend to indicate that a fruit is nearing undesirable maturity. Fresher fruits have lower creep values even in higher pressure fruits and increasingly high creep values occur for increasingly low pressure fruit, so the creep value serves as a sensitive measure of structural integrity and crispness of the edible portion of relatively low pressure fruit in zones R-1 and R-2[.]. The creep in the R-2 zones of a group of good fresh and old mature Fuji apples are compared in Figure 9. The creep displacement in the R-3 zone serves as a sensitive measure of the state of the maturation process or abnormalities that cause variation in the structural properties of a fruit.

Crispness analysis determines firmness, brittleness and crunchability of the fruit meat, generally primarily in zone

R-2. A portion of the high frequency force data in zone R-2 is gathered during the constant rate testing, at a rate of about 5000 samples per second. The software then computes an equivalent reduced sample rate of 500 samples per second to
5 compile a finite Fourier transform[s] from a portion [on] of this downloaded sample data. The real portion of the computed discrete Fourier transforms sequence[,] then is raised to the second power to represent a modified spectral density power sequence and terms of this sequence [is] are added together
10 into frequency power buckets which are averaged to numerically determine the crispness value. The bucket values may be otherwise determined in various known fashions such as by using averages, normalization or the like. The crispness value so determined provides a numerical estimate of the
15 desirability of fruit for consumption and is empirically related to the fruit pressure, particularly to its maximum value. Crispness analysis also serves as a secondary measure that confirms the structural quality of a fruit. It is most significant at high fruit pressure, so it is a measure that is
20 sensitive to structural changes in higher pressure apples. Crispness also is empirically related to water core levels in fruit with [similar] higher pressure values.

Other methods of analysis of the sampling data are available and various of them are known, but the tests set

forth appear at present to be the most significant in determining fruit quality, maturation and future development.

The foregoing description of our tester, the methods its use and analysis [if] of its data are necessarily of a
5 detailed nature so that specific embodiments of the best known modes of our invention might be set forth as required, but it is to be understood that various modifications of detail, rearrangements and multiplication of parts and modifications
10 of ordering might be resorted to without departing from the spirit, essence or scope of the invention.

Having thusly described our invention, what we desire to protect by Letters Patent and

What we claim is: